

Ecolution SOL Colección™ Cookware

Thank you for choosing Ecolution SOL Colección™ Cookware. Please carefully review the following use, care and safety instructions for safe enjoyment of your new cookware.

BEFORE USE:

Before first use, remove all packaging from the paella pan and wash it thoroughly in warm, soapy water, rinse and dry. **DO NOT USE STEEL WOOL OR SCOURING PADS.**

SAFETY FIRST:

To avoid discoloration and damage to your pan, select the right size burner to fit the bottom of the pan and adjust the gas flames so they do not extend up the sides of the pan. Minor scratches will not harm the non-stick surface performance or affect food cooking in the pan. Keep the handles from extending over the front edge of the stove top, where they can be snagged by clothing or small hands. Also be sure to position the handles away from other burners to keep them from getting hot. Remember: Put safety first! The handles can get hot during extended cooking. Use of potholders is always recommended. **DO NOT LEAVE AN EMPTY PAN ON A HOT BURNER OR ALLOW LIQUIDS IN IT TO BOIL DRY.** Besides wasting energy, it may impair the pan's performance, discolor or damage it. **DO NOT STORE FOOD IN PAN AFTER COOKING.** Always transfer food to a container. Regularly check that there is no movement in the handles. **KEEP CHILDREN AWAY WHEN PAN IS HOT OR IN USE.**

FOR THE BEST FOOD RELEASE:

Always start with a clean pan. Remove food from the refrigerator 10 minutes before cooking. Remember to pre-heat your paella pan. When cooking, do not add salt to your pan until the liquid is at boiling point. Wash thoroughly to remove the traces of cooking oil and food before storing the pan.

UTENSILS:

Use only nylon or wooden utensils for non-stick cookware. **NEVER** cut or chop in the pan with a metal utensil, as it will cut into the non-stick surface.

COOKING ON THE STOVE TOP:

Best results may be obtained by pre-heating your cookware for 2-3 minutes on low heat. Cookware should never be left unattended while heating or empty for an extended period of time on the stove top. Ideal cooking temperature is approx. 300 degrees Fahrenheit and this may be achieved at low heat in only a few minutes.

CLEANING:

Immediately after cooking, remove the pan from heat and let it cool on a heat-resistant surface. DO NOT POUR WATER INTO A PAN WHILE IT IS HOT. This can cause grease to splatter and to warp the bottom of the pan. Always wash pan thoroughly with soap and water after each use. Brief cleaning with a dishcloth may not remove all food or grease particles which may settle into the non-stick finish. If not removed, they may burn when the pan is reheated, causing stains and reducing the non-stick quality. To remove stubborn spots, use a non-abrasive plastic mesh pad. Use only the products that clearly state "safe for cleaning non-stick surfaces". Do not use steel wool or coarse scouring pads or powders. Your cookware is dishwasher safe. A spotted white film (buildup of minerals from water and detergents from the automatic dishwasher) may form on the non-stick surface over time from washing in dishwasher. This film can be removed by rubbing surface with a sponge dipped in lemon juice or vinegar and then washing it off.

*LIMITED LIFETIME WARRANTY:

Congratulations on your purchase of the Ecolution SOL Colección™ Cookware Paella Pan. This product is warranted to be free of defects in material and workmanship under normal household use. The manufacturer's obligation shall be limited to repairing or replacing, FOB Epoca International Distribution Facility as well as the authorized selling agent, any part of the product that is defective. Such warranty shall not apply to damage resulting from accident, abuse or misuse, including damage caused by overheating and does not apply to scratches, stains, discoloration or other damage, which does not impair the functionality of the cookware. This warranty is valid only for the first quality goods purchased from an authorized selling agent of Epoca International, Inc. To claim your warranty, send the cookware along with an \$8.00 check for shipping and handling to:

Attn: Customer Service

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